

What is claimed:

1. A sweet jellied paste which is produced by the steps of:

restoring dried fruits by immersing the dried fruits in water so as to
obtain restored fruits and immersion water;

adding either the restored fruits or strained restored fruits to agar
liquor together with the immersion water and then mixing them up;
and

kneading the same to a final product.

2. A sweet jellied paste which is produced by the steps of:

restoring dried fruits by immersing the dried fruits in water so as to
obtain restored fruits and immersion water;

boiling beans, and then straining the same to obtain strained boiled
beans;

adding the strained boiled beans and either the restored fruits or
strained restored fruits to agar liquor together with the immersion
water, and then mixing them up; and

kneading the mixture to a final product.

3. A sweet jellied paste which is produced by the steps of:

preparing granulated Luo-Han berries, powdered Luo-Han berries or a
solution of Luo-Han berries;

adding floured grains and at least one material selected from among
the said granulated Luo-Han berries, powdered Luo-Han berries and a
solution of the Luo-Han berries to agar liquor, and then mixing them
up;

kneading the mixture to a final product

4.A method for producing a sweet jellied paste, which comprises the steps of:

- 5 restoring dried fruits by immersing them in water so as to obtain restored fruits and immersion water;
- adding either the restored fruits or strained restored fruits to agar liquor together with the immersion water, and then mixing them up;
- thermally kneading the same;
- 10 adding an additional amount of dried fruits and agar liquor thereto and mixing up the same;
- further thermally kneading, and cooling the same to a final product.

5.A method for producing a sweet jellied paste, which comprises the steps of:

- 15 restoring dried fruits by immersing them in water so as to obtain restored fruits and immersion water, said restored fruits being mashed, using a mixer where necessary;
- boiling beans, and then straining the same to obtain strained boiled
- 20 beans;
- adding the strained boiled beans and either the restored fruits or strained restored fruits to agar liquor together with the immersion water, and then mixing them up;
- thermally kneading the same;
- 25 adding an additional amount of the strained boiled beans, restored fruits, dried fruits paste, and/or agar liquor thereto and mixing the same;

further thermally kneading, and then cooling the same;
further adding an additional amount of the agar liquor thereto after
being cooled; and
thermally kneading the same to a final product.

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6.A method for producing a sweet jellied paste, which comprises the steps
of:

preparing granulated Luo-Han berries, powdered Luo-Han berries or a
solution of Luo-Han berries;

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adding floured grains and at least one material selected from among
the said granulated Luo-Han berries, powdered Luo-Han berries and a
solution of the Luo-Han berries to agar liquor, and then mixing them
up;

thermally kneading thus obtained mixture;

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adding an additional amount of the floured grains, one of the Luo-Han
berries, floured Luo-Han berries and the solution thereof and the agar
liquor thereto, and then mixing them up;

further thermally kneading, and then cooling the same;

adding an additional amount of the agar liquor thereto after being
cooled; and

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thermally kneading, and cooling the same again to a final product.

7.A sweet jellied paste according to claim 1, wherein at least one material
selected from among grains, grain syrups, tea, vegetables, seaweed, seeds,
nuts and berries, potatoes, starches, sap and herbs is added to said agar
liquor, which is then kneaded to a final product.

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thermally kneading, and cooling the same again to a final product.

8.A sweet jellied paste according to claim 2, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches, sap and herbs is added to said agar liquor, which is then kneaded to a final product.

9.A sweet jellied paste according to claim 3, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches, sap and herbs is added to said agar liquor, which is then kneaded to a final product.

10.A method for producing a sweet jellied paste according to claim 4, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches sap and herbs is added to said agar liquor, which is then thermally kneaded to a final product.

11. A method for producing a sweet jellied paste according to claim 5, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches sap and herbs is added to said agar liquor, which is then thermally kneaded to a final product.

12. A method for producing a sweet jellied paste according to claim 6, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches sap

and herbs is added to said agar liquor, which is then thermally kneaded to a final product.

13. A cake in which the sweet jellied paste of claim 1 is used as a material.

14. A cake in which the sweet jellied paste of claim 2 is used as a material.

15. A cake in which the sweet jellied paste of claim 3 is used as a material.

16. A cake in which the sweet jellied paste of claim 7 is used as a material.